

PARMESAN POTATO CASSEROLE

1 $\frac{3}{4}$ cups water
4 tablespoons butter
 $\frac{3}{4}$ teaspoon salt
 $\frac{3}{4}$ cup milk
2 $\frac{1}{4}$ cups mashed potato
flakes
5 tablespoons grated Par-
mesan cheese
 $\frac{1}{2}$ teaspoon Paprika

Combine water, 3
tablespoons butter, and salt
in medium-size sauce pan;
bring to a boil. Add milk.
With fork, gently stir in 2
cups mashed potato flakes
and 4 tablespoons of the
Parmesan cheese, stirring
until fluffy. Spoon into 1-
quart casserole. Combine
 $\frac{1}{4}$ cup mashed potato flakes,
1 tablespoon melted butter
remaining tablespoon of
Parmesan cheese, and
paprika; sprinkle over
potatoes in casserole. Bake
at 350 degrees for 15 to 20
minutes until golden brown.
6 servings.